APPLE, CARAMELIZED ONION AND HAM LETTUCE ROLL-UP

ROLL-UP

- 2 White onions, julienned
- 2 Granny Smith apples, peeled and medium diced
- 2 cups Lime Mayo, recipe follows
- 3 cups Smithfield Ham, medium diced
- 1 cup Red seedless grapes, cut in half
- Kosher salt to taste
- 8 Bibb lettuce leaves

LIME MAYO

- 2 cups Mayonnaise
- 3 oz Lime juice
- Zest of limes used for juice
- Kosher salt to taste, if desired

ROLL-UP

1. Using sauté pan with some oil, sauté onions on medium-high heat until they are caramelized.
2. Remove from pan and let cool down in fridge.
3. Once cool, place onions, apples, Lime Mayo, Ham, grapes and salt into bowl and mix together.
4. Make sure that everything is evenly coated with mayo.
5. Lay out lettuce on table and fill each leaf with an even amount of mixture.
6. Leave about 1/3 of the leaf free of mixture to provide a place to hold the roll-up.
7. Roll up like a burrito.
8. Use toothpick to hold together, if desired.
9. Cut in half and serve 2 per person.

LIME MAYO

10. Mix all in mixing bowl.

ADDITIONAL INFORMATION

Ingredients	• 2 cups Lime Mayo, recipe follows, • 2 Granny Smith apples, peeled and medium diced, • 2 White onions, julienned, • 3 cups Smithfield Ham, medium diced•, • 3 oz Lime juice, • 8 Bibb lettuce leaves, • Kosher salt to taste, if desired, • Zest of limes used for juice, 1 cup Red seedless grapes, cut in half, 2 cups Mayonnaise, Kosher salt To Taste, LIME MAYO, ROLL-UP
Course	Entrees, Lunch
Cuisine	American
Category	Sandwiches
Serving Size	4